

**Listing of Claims:**

This listing of claims will replace all prior versions and listings of claims in the present application.

Claims 1-19 (Canceled).

Claim 20 (Currently Amended). A process of enzymatic saccharification or pre-saccharification, wherein liquefied starch-containing material is treated with a polypeptide having glucoamylase activity in the process at a pH from 5.5 to 6.2 and at a temperature of 50 to 80°C for 0.5 to 36 hours.

Claim 21 (Currently Amended). The process of claim 20, wherein the saccharification is carried out at a pH between ~~above~~ 5.5 and 6.2.

Claim 22 (Previously Presented). The process of claim 20, wherein the saccharification is carried out at a temperature between 60 and 70°C.

Claim 23 (Previously Presented). The process of claim 20, wherein the saccharification is carried out for between 0.5 and 24 hours.

Claim 24 (Currently Amended). The process of claim 20, wherein liquefied starch material is prepared by dry milling and the saccharification is carried out for between 1 and 16 hours.

Claim 25 (Currently Amended). The process of claim 20, wherein liquefied starch material is prepared by wet milling and the saccharification is carried out for between 5 and 30 hours.

Claim 26 (Previously Presented). The process of claim 20, wherein the starch-containing material is prepared from whole grains.

Claim 27 (Previously Presented). The process of claim 20, wherein the saccharification or pre-saccharification step is followed by a fermentation step.

Claim 28 (Previously Presented). The process of claim 27, wherein the fermentation is carried out by yeast.

Claim 29 (Previously Presented). The process of claim 20, wherein the starch-containing material to be saccharified is liquefied using an alpha-amylase.

Claim 30 (Previously Presented). The process of claim 20, wherein the polypeptide is derived from a fungal organism.

Claim 31 (Previously Presented). The process of claim 30, wherein the polypeptide is derived from *Aspergillus* or *Talaromyces*.

Claim 32 (Previously Presented). The process of claim 31, wherein the polypeptide is derived from *A. niger* or *T. emersonii*.

Claim 33 (Currently Amended). The process of claim 20, wherein the polypeptide is added in an amount of 0.01 to 0.6 AGU/ g ~~DS~~ dry solids.

Claim 34 (Previously Presented). The process of claim 20, wherein the saccharification is carried out in the presence of an acid alpha-amylase, preferably an acid fungal alpha-amylase.

Claim 35 (Previously Presented). The process of claim 20, wherein the saccharification is a pre-saccharification carried out for 0.5 to 8 hours.

Claim 36 (Withdrawn). A process of producing ethanol, comprising the steps of:

- a) liquefying starch-containing material,
- b) saccharifying the liquefied starch-containing material obtained in step a) with a glucoamylase at a pH in the range of 5.2 to 6.2 and at a temperature of 50 to 80°C for 1 to 36 hours.
- c) fermenting the saccharified starch-containing material obtained in step b),
- d) recovering ethanol from step c).

Claim 37 (Withdrawn). A process of producing ethanol, comprising the steps of:

- a) liquefying starch-containing material,

b) pre-saccharifying the liquefied starch-containing material obtained in step a) with a glucoamylase at a pH in the range of 5.2 to 6.2 and at a temperature of 50 to 80°C for 0.5 to 8 hours.

c) fermenting and saccharifying the pre-saccharified starch-containing material obtained in step b),

d) recovering ethanol from step c).